

**Ton  
Kiang**  
Speciality restaurant  
*Dial 1008*

**Campari**  
*The Bar*  
*Dial 1004*

**Prodigy**  
*Health Club*

**doughnut**  
*Cake shop*

*Banquets and Conference Halls*

Opera / Olympia  
Lotus / Hibiscus / Lilly  
Oak / Blue Bell / Carnation

*Dial 1016*



 Hotel Chennai Deluxe



 Hotel  
Apple Residency



Hotel chennai Le palace



**Hotel Chennai Le Palace**

No: 5/9 Acot Road, Karambakkam,  
Porur Chennai-600116  
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## APPETIZER

### *American salad 200*

A combination of carrot capsicum cabbage with special dressing topped with parsley

### *Shrimp Cocktail 210*

Fresh bay prawns in tangy cocktail sauce on a bed of lettuce

### *Chicken Hawaiian salad 210*

Chicken and pineapple with vegetables

### *Salad Nicoise 200*

Green beans, potatoes and chicken with anchovies wine vinegar and virgin olives  
freshly chopped thyme and basil

### *Russian salad 200*

Diced garden fresh vegetables blended in creamy mayonnaise

### *Waldorf salad 200*

Walnuts and apple covered with silky sauce mayonnaise

### *Caribbean spinach salad 180*

Cooked shrimps and spinach, green onion radish tossed and dizzle with vinaigrette

### *German potato salad 180*

Cubes of boiled potatos coated with german vinaigrette

### *Garden fresh vegetable salad 150*

Combination of fresh green vegetables

### *Italian pasta salad 180*

Italian creamy caesar with some diced bell pepper and onion

### *Salad Rangoli 180*

Shredded vegetables finished with herbs and salad oil

## FROM THE TUREEN

**Satin knight velvety cream soup 170**

Tomato/mushroom /vegetable/asparagus/chicken

**Mulligatawny soup 170**

Lentil soup topped with steamed rice

**Minestrone soup 170**

Rich vegetable soup with Pistachio pesto Finished with olive oil

**Zuppa D'aglio 170**

A simple bread soup with more of garlic

**French onion soup 180**

Meat stock base, slow-cooked caramelized onions, French bread, gruyere and Parmesan ...

**Mutton Shorba 190**

A clear soup cooked with diced mutton pieces, coriander leaves & celery leaves

**Murg makkai soup 180**

Shredded chicken with babycorn a thin silky soup

**Manchow Veg / Chicken 170 / 180**

A clear soup A dark brown soup prepared with various vegetables, scallions,

**Sweet corn vegetable/chicken soup 170 / 180**

One of the most popular Indo-Chinese soup it is creamy goodness without cream

**Tomatto Shorub 170**

Rich tomato srew thickened broth & Corn Flour

**Hot & Sour soup veg/chicken 170 / 180**

A thick soya flavoured spicy soup

**Clear Soup ( Veg/Chicken/Mutton ) 170/180**

**Lemon coriander vegetable/Chicken soup 170/180/190**

A clear soup flavoured with and coriander leaves

**Tom yum soup 190**

A spicy prawn clear soup with vegetables flavoured with lemon shoot

**Sesame crab soup 190**

Crab meat soup finished with sesame .

**Prawns noodles clear soup 190**

Shrimps with soft noodles

Some of the dishes take 20 to 25 minutes for preparation kindly bear with us  
Taxes as applicable.

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## STARTERS

<b>Tiger Prawn</b>	750
<b>Golden fried Prawn</b>	450
<b>Prawn</b> 65	400
<b>Dragon Prawn</b>	450
<b>Southern Shrimps</b>	450
<b>Lobster</b>	850
<b>Squid Pepper Fry</b>	350
<b>Pomfret Fish</b>	430
<b>Fish Finger</b>	350
<b>Fish 'N' Chips</b>	350
<b>Phuket Fish</b>	350
<b>Masala Fried Fish</b>	350
<b>Ajwain Fish Tikka</b>	350
<b>Mutton Pepper Fry</b>	380
<b>Mutton Seekh Kabab</b>	380
<b>Gosht Charminar Kabab</b>	380
<b>Mutton Pepper Fry</b>	380
<b>Chicken</b> 65	320
<b>Honey Chicken</b>	320
<b>Dragon Chicken</b>	320
<b>Chicken Lolipop</b>	320
<b>Drums of Heaven</b>	320
<b>Hariyali Chicken Tikka</b>	350
<b>Sesame Roast Chicken</b>	350
<b>Murgh Peshawari (1/2)</b>	350
<b>Murgh Tikka</b>	350
<b>Hong Kong Chicken</b>	320
<b>Chicken Spring Roll</b>	320
<b>Chilly Egg</b>	225

## VEGETARIAN

**Vegetable spring roll 260**

**Chilly paneer 280**

**Choice of Manchurian 260**

Gobi | Baby Corn | Mushroom | Veg Balls

**Baby corn pepper & salt 260**

**Golden fried baby corn 260**

**Chilly garlic cauliflower 260**

**Gobi 65 260**

**Mushroom 65 260**

**Crispy fried vegetables 260**

**Mushroom pepper fry 260**

**Paneer Tikka 280**

**Katti roll / Aloo lotpot 260**

## NON VEGETARIAN

**Mutton Chettinad 380**

Mutton Cooked with chettinad spices gravy

**Mutton rogan josh 380**

A kashmiri mutton delicacy

**Mutton Saagwala 380**

Tender pieces of mutton finished with Indian spices and served with spinach paste

**Butter chicken masala 350**

Chicken grilled in tandoor and deboned finished with rich butter gravy

**Hundi murgh 350**

Bone less chicken cooked with capsicum finished with peshawari spices

**Murgh Tikka Masala 350**

Chicken marinated in spices grilled in the tandoori oven sauted with a onion & tomato gravy

**Chettinadu chicken 350**

A favourite south of Tamil nadu karaikudi chicken delicacy served with gravy a spicy dish

**Kozhi varutha curry 350**

Chicken sautéed with south Indian masala finished with spicy gravy

**Egg Masala 200**

## SABJI BAHAR

**Paneer pasanda 280**

Cottage cheese stuffed with Indian Spices and cashewnuts served with rich creamy cashew gravy

**Palak paneer 280**

Cottage cheese in Spinach paste

Some of the dishes take 20 to 25 minutes for preparation kindly bear with us  
as applicable.

***Paneer makhani***

Fresh cottage cheese cooked in a rich butter gravy served with grated cheese and fresh cream

***Mutter paneer***

Garden fresh peas and cottage cheese served with thick spicy masala

***Paneer Butter Masala***

Cottage cheese cubes cooked in tomato gravy

***Kadai vegetables***

Assorted vegetables and onion capsicum with Indian herbs served semi gravy style

***Mushroom Masala******Vegetable Jalfrezi***

Julienne vegetables tempered with cumin and red chilli sautéed in vinegar

***Subzi nawabi***

Cubes of mixed vegetable and cottage cheese

***Malai Kofta***

Stuffed vegetables with cashewnuts served with rich cashew creamy gravy

***Makkai khumb palak***

Baby corn and mushroom with spinach finished with Indian herbs

***Choice of aloo***

Jeera/methi/gobi/mutter/capsicum

***Green peas masala***

Garden fresh peas served with spicy thick gravy

***Dhal makhani***

Lentils and kidney beans cooked and tempered with ginger & chilli flavoured with butter tomato pure garnished with fresh cream

***Channa masala***

Curried chickpeas tempered with tomatoes onion served traditional way

**FROM THE CLAY POT*****Tandoori Chicken (Half / Full )***

350 / 700  
Tender chicken marinated with yoghurt and Indian spices, cooked in tandoor

***Reshmi Kabab***

350  
Boneless chicken marinated with yoghurt and cashewnut paste grilled in clay pot oven

***Lasooni Tikka***

350  
Selected boneless chicken marinated with selected spices with garlic and grilled

***Murgh Malai Masdar***

350  
Chicken marinated with yoghurt cheese and cashew nut grilled in tandoor

***Kalmi Kabab***

350  
Chicken drumstick marinated in spiced yoghurt and bar-be-qued

***Mutton Boti Kabab***

350  
Cubes of tender lamb marinated with Indian spices cooked in tandoor

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Taxes as applicable.

## CONTINENTAL CORNER

***Grilled prawns*** 500

Bay prawns grilled served with boiled vegetables and saffron rice.

***Crevettes thermidor*** 500

Prawns cooked with mustard Flavoured creamy sauce served with butter rice

***Poisson grilled Madagascar*** 400

Fish grilled to the perfection with lemon butter sauce

***Poisson ala-American*** 400

Poached fish covered with tomato cancassee

***Lamb steak*** 380

Seasonal lamb steak served with assorted boiled vegetables in chef special bar-be-que sauce

***Grilled chicken*** 380

Succulent breast of chicken grilled with pepper sauce and herb  
served with tossed vegetables

***Chicken Shaslik*** 380

Roasted chicken tri color bell pepper cooked with BBQ sauce served with mexican rice fries

***Poulet ala kiev*** 380

Breast of chicken sautted with garlic, butter and crumb fried

***chicken sizzler*** 400

All time favorite chicken sizzler with Assorted vegetables and french fries

***Spaghetti bolognais*** 360

Italian pasta with minced meat in brown pepper sauce

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## VEGETARIAN

**Grilled cottage cheese steak 300**  
Cheese steak along with boiled vegetables

**Garden spinach au gratin 300**  
Minced vegetable baked with special white sauce

**Spaghetti Neapolitan 300**  
Italian pasta served with garlic flavoured tomato cancaese

**Vegetable cordon Blue 300**  
Assorted vegetables sauted with special herbs served with  
patties and zafrani rice.

**Ravioli Florentine 300**  
Pan cake stuffed with spinach and cottage cheese baked with special sauce

**Fettuccine Alfernado 300**  
Pasta served with choice of tomato/cream sauce

## INDIAN SPECIALITY

**Jinga chatpata masala 480**  
Fresh prawns marinated & sauted with onion , tomatoes with  
Indian herbs served in gravy form

**Jinga dopiyaza 480**  
Prawns marinated with Indian spices sautéed with onion capsicum served semi dry

**Hubli machili 380**  
A favourite Bengali Fishcurry

**Malabar fish curry 380**  
Fish curry finished with coconut oil and served in gravy form

**Tandoor Khazana 700/ 1000**  
Veg/Non-veg  
Assorted Kabab  
**Fish tikka safrani 380**

Cubes of fresh fish marinated with tandoori spices grilled in tandoor

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**Tandoori prawns** 480

Selected fresh prawns marinated with tandoori spices grilled in clay pot oven

**Paneer Shahi tikka** 300

Marinated cottage cheese grilled in tandoor

**Subji Seekh kabab** 300

Selected vegetables marinated delicately spiced and cooked in tandoor

**Roti / Naan** 100 / 100

**Butter naan / garlic naan** 100 / 100

**Paratha** 100

**Stuffed paratha/pudina paratha** 120

**Kulcha** 100

**Stuffed kulcha/masala kulcha** 120

**Romali roti** 100

**Pulka / chappathi** 100

**Keema naan** 140 / 150  
Veg / non veg

## **PULAO & BIRYANI**

**Choice of pulao** 250

Vegetable/ paneer/peas/ methi / jeera

**Prawn Biryani** 450

**Murg Tikka Biryani** 380

**Egg Biryani** 300

**Subji biryani** 250

**Parsley chaval zafrani** 250

**Murgh dum briyani** 320

Dum cooked chicken biryani served with boiled eggs and nuts

**Zafrani kachi ghost dum biriyani** 400

A delicious mutton dum biryani served yogurt in onion

**Machili tikka biriyani** 380

Chunks of sheer fish marinated with Indian herbs, grilled on charcoal And covered with safrani basmati rice

**Plain Biryani** 250

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## CHINESE DELICACIES

**Vegetable manchurian 280**

Mixed vegetable balls sautéed in chinece spicy sauce with green chilli

**Stir fried vegetables 280**

Vegetables strifried and served with mushroom and brocoli

**Broccoli bamboo shoot 320**

Sautéed bamboo shoot and broccoli in soya flavoured Chinese sauce

**Garlic prawns 500**

Fried prawns in garlic flavoured sweet sauce

**Chilly Fish 380**

Sliced fish finished in chilli sauce

**Chilly chicken 350**

Slices of chicken butter fried and finished in hot chilli sauce

**Chicken Manchurian 350**

All time favourite chickded cooked in Manchurian sauce

**Lamb in hot garlic sauce 380**

Shredded lamb cooked Chinese way and served with hot garlic sauce

## RICE & NOODLES

**Choice of fried rice 250 / 280 / 280 / 350**

Veg/Egg/Chicken/Mixed

**Choice of noodles 240 / 280 / 280 / 350**

Veg / egg / chicken / Mixed

**American Chopsy 250 / 300**

Veg / Non. Veg

## SWEET SURRENDER

**Chocolate sundae 200**

Chocolate icecream topped with chocolate sauce and nuts

**Peach melba 200**

Vanilla icecream dressed with peaches and topped with melba sauce.

**Cream caramel 200**

All time favorite steamed pudding caramel custard

**Brownie Sizzler 200**

Chocalate Brownie with scoop of ice cream on top served with a generous pouring of melted chocalate of the ice cream

***Gajarka halwa 190***

Selected carrots grated cooked with milk and khoya finished with ghee

***Gulab jamun zafrani 170***

Khoya balls golde fried and simmered in sugar syrup, ghee

***Mid night beauty 190***

Layers of ice-cream sandwiched with chopped fruits topped with honey and nuts

***Fruit Salad / Fruit salad with ice-cream 180 /250***

Assorted Fresh fruits served with ice cream

***Choice of icecream 180***

Vanilla/ strawberry/ Mango/ chocolate

***Falooda 200***

***Choice of milkshake 180***

Vanilla/ strawberry/ mango/ chocolate

***Milkshake with Ice Cream 200***

***Choice of juices 180***

Apple / sweetlime / Pineapple / grapes / Watermelon

***Choice of lassi 180***

Sweet / Salt / masala / mango

**BEVERAGES**

***Fresh lime juices 100***

***Fresh lime soda 100***

***Soft drinks 80***

***Bottled water 1000ml 80***

***Choice of Coffee 90***

South indian filter / instant

***Choice of tea 100***

Ice/ mint / green / lemon / masala

***Health Drinks 140***

Horlicks / bournvita

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